

AMENDMENTS TO THE CLAIMS:

Claims 3, 4, 6-8, 11, 12, 16, 21, and 22 are canceled without prejudice or disclaimer. Claims 5, 9, 13-15, 17-20, and 23-27 are amended. Claims 28-35 are added. The following is the status of the claims of the above-captioned application, as amended.

Claim 1. (Original) A method of liquefying starch-containing material, wherein the method comprises the steps of

- (a) treating the starch-containing material with a bacterial alpha-amylase at a temperature around 70-90°C for 15-90 minutes,
- (b) treating the material obtained in step (a) with an alpha-amylase at a temperature between 60-80°C for 30-90 minutes.

Claim 2. (Original) The method of claim 1, wherein the starch-containing material is jet-cooking at 90-120°C, preferably around 105°C, for 1-15 minutes, preferably for 3-10 minute, especially around 5 minutes, before step (a).

Claim 3-4. (Canceled)

Claim 5. (Currently amended) The method of ~~any of the claims 1-5~~ claim 1, wherein the starch-containing material is selected from the group consisting of corn, cob, wheat, barley, rye, milo and potatoes; or any combination of these.

Claim 6-8. (Canceled)

Claim 9. (Currently amended) The method of ~~any of the claims 1-8~~ claim 1, further comprising prior to step (a) the steps of;

- i) milling of starch-containing material;
- ii) forming a slurry comprising the milled material and water.

Claim 10 (Original). The method of any of the claim 9, wherein the milling step is a dry milling step.

Claim 11-12. (Canceled)

Claim 13. (Currently amended) The method of claims 1-12 claim 1, wherein the bacterial alpha-amylase in step (a) is a *Bacillus* alpha-amylase, preferably derived from *Bacillus stearothermophilus* alpha-amylase or a variant with the mutations: I181*+G182* especially I181*+G182*+N193F.

Claim 14. (Currently amended) The method of claims 1-13 claim 1, wherein the alpha-amylase is step (b) is an acid alpha-amylase, preferably an acid fungal alpha-amylase, preferably derived from *Aspergillus* spp. preferably *Aspergillus niger* or *Aspergillus oryzae*.

Claim 15. (Currently amended) The method of any of claims 1-14 claim 14, wherein the acid alpha-amylase is an alpha-amylase having an amino acid sequence which has at least 70% identity to SEQ ID NO:1 preferably at least 75%, 80%, 85% or at least 90%, e.g., at least 95%, 97%, 98%, or at least 99% identity to SEQ ID NO:1.

Claim 16. (Canceled)

Claim 17. (Currently amended) The method of claims 1-16 claim 1, wherein the mash obtained after step (b) has a DE value of above 16, preferably above 18, especially above 20, such as a DE value in the range from 16 to 30, preferably in the range from 18 to 25.

Claim 18. (Currently amended) A process of producing ethanol from starch-containing material by fermentation, said process comprises:

- (i) liquefying said starch-containing material as defined in any of claims 1 to 17 claim 1;
- (ii) saccharifying the liquefied mash obtained;
- (iii) fermenting the material obtained in step (ii).

Claim 19. (Currently amended) The process of any of claim 18 claim 18, further comprising recovery of the ethanol.

Claim 20. (Currently amended) The process of any of claims 18 or 19 claim 18, wherein the saccharification and fermentation is carried out as a simultaneous saccharification and fermentation process (SSF process).

Claim 21-22. (Canceled)

Claim 23. (Currently amended) The process of claims 18 or 19 claim 18, wherein the fermentation is carried out with a yeast micro-organism is a yeast, such as Saccharomyces spp., preferably Saccharomyces cerevisiae.

Claim 24. (Currently amended) The process of any of the claims 18-23 claim 18, wherein the fermentation is carried out in the presence of a carbohydrate-source generating enzyme..

Claim 25. (Currently amended) The process of claim 24, wherein the carbohydrate-source generating enzyme is a glucoamylase, preferably derived from a strain of Aspergillus, preferably Aspergillus niger or a strain of Talaromyces, especially Talaromyces emersonii.

Claim 26. (Currently amended) The process according to any of claims 18-25 of claim 18, said process comprising the steps of;

- 1) liquefying starch-containing materia in accordance with the liquefaction method of claims 1-17;
- 2) liquefying the material obtained in step 1) in the presence of an alpha-amylase having an amino acid sequence which has at least 70% identity to SEQ ID NO:1; and
- 3) saccharifying the material obtained in step 2); and
- 4) fermenting to produce ethanol;

wherein the steps 1), 2), 3) and 4) is performed in the order 1), 2), 3), 4) or wherein 4) is performed simultaneously to or following 3).

Claim 27. (Currently amended) The method process of claims 26, wherein the mash obtained after step 2) has a DE value of above 16, preferably above 18, especially above 20, such as a DE value in the range from 16 to 30, preferably in the range from 18 to 25.

List status of each claim.

Claim 28. (New) The method of claim 13, wherein the bacterial alpha-amylase is derived from a strain of *Bacillus stearothermophilus*.

Claim 29 (New). The method of claim 14, wherein the acid alpha-amylase is an acid fungal alpha-amylase.

Claim 30 (New) The method of claim 29, wherein the acid fungal alpha-amylase is derived from Aspergillus spp.

Claim 31 (New) The method of claim 30, wherein the acid fungal alpha-amylase is derived from Aspergillus niger or Aspergillus oryzae.

Claim 32 (New) The method of claim 15, wherein the acid alpha-amylase is an alpha-amylase having an amino acid sequence which has at least 80% identity to SEQ ID NO:1.

Claim 33 (New) The method of claim 15, wherein the acid alpha-amylase is an alpha-amylase having an amino acid sequence which has at least 90% identity to SEQ ID NO:1.

Claim 34 (New) The method of claim 15, wherein the acid alpha-amylase is an alpha-amylase having an amino acid sequence which has at least 95% identity to SEQ ID NO:1.

Claim 35 (New) The method of claim 23, wherein the yeast is derived from a strain of Saccharomyces spp..